

LOCOS POR EL VINO

~ CRAZY FOR WINE ~



Barambán

VARIETIES - Tempranillo 50%, Garnacha 50%.

TEMPRANILLO - 25 to 35 years old vines located at an elevation of 550 meters above sea level. Soil composition are mainly red clay with two variations depending on the location; one area contains iron providing deep color to the wines and the other area is calcareous providing acidity and freshness to the wines. Harvest takes place in the first week of October by hand.

GARNACHA - Vineyards between 15 – 25 years old at an elevation of 550 meters, cultivated and enhanced by the **Cierzo** Wind on the swept slopes of the **Moncayo** Mountain. Traditional bush planted formation in very dry farmed land. Soils are mainly ferrous clay and slates, with high stony quartz and sandstones. Harvest takes place in the second half of October, hand-picked and triaged at the winery.

ELABORATION - The two varieties are elaborated separately in small stainless-steel tanks. The Garnacha is fermented in open tanks with cold pre-fermentation of two days and the alcoholic fermentation at 25° to 30°C. The Tempranillo is vinified following traditional technic at temperature controlled between 20° to 22°C. The Garnacha is aged for 6 months in American oak and the Tempranillo for the same period in French oak.

TASTING NOTES - Deep-ruby color wine with aromas evoking nuances of violets, currant and blackberries. The attack is powerful and silky with a combination of blackberry, plums and cherries. Well-balanced fruit, floral and spice notes with hints of nuanced oak providing complexity to the nose and taste. It possess a long and pleasing persistent aftertaste finish with a great aging potential.

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